

## Red Velvet Whoopie Pies with Peppermint Filling

~ 20 sandwiches

¼ c butter, softened  
½ c brown sugar  
1 T unsweetened cocoa powder  
¼ tsp baking soda  
1/8 tsp salt  
— ½ egg  
½ tsp vanilla  
1 c flour  
¼ c buttermilk  
1 T red food coloring

1. Preheat oven to 375F. Line a cookie sheet with parchment paper; set aside
2. Beat butter with an electric mixer on medium to high speed for 30 seconds.  
Add brown sugar, cocoa powder, baking soda, and salt. Beat until combined
3. Beat in egg and vanilla until combined.
4. Alternately, add flour and buttermilk, beating on low speed after each addition just until combined.
5. Stir in red food coloring. Spoon dough with a rounded teaspoon and place on cookie sheet about 2 inches apart.
6. Bake 7-9 minutes or until edges are set. Cool for 2 minutes on cookie sheet and transfer to wire racks and let cool.
7. Spread peppermint cream cheese filling on bottoms of half of the cookies.  
Top with remaining cookies, flat side down, pressing lightly together.

## Peppermint cream cheese filling

3 oz Softened cream cheese

1 ½ T butter

¼ tsp peppermint extract

1 ½ c powder sugar

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1. Beat cream cheese, butter, peppermint extract on medium speed until light and fluffy.
  2. Gradually beat in powder sugar.

\* If filling is too thick may add 1 tsp of milk at a time to make spreading consistency \*